



MARRIOTT
LONDON TWICKENHAM



EVENTS MENU



BREAKFAST

£18.50 PER PERSON

Full English Buffet Breakfast

- Offering a delicious English and Continental Breakfast buffet.

Grab-n-Go Breakfast

- Pre-Order your Take-Away Breakfast from £5 per bag for that morning rush.



LONDON MARRIOTT HOTEL TWICKENHAM

198 Whitton Road Twickenham TW2 7BA T. 0208 891 8200

COFFEE BREAKS

From £3.50 PER PERSON

- Serving English Tea or Coffee per person per serving.

A supplement charge will be added should you wish to order from our selection of Starbucks Coffee.

Supplement charges will be added should you wish to add the following items with your coffee breaks:

- Cookies
- Pastries
- Bacon Rolls



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3 COURSE PLATED DINNER

£30 PER PERSON

STARTERS

- Sweet Potato and Coconut Soup with Habanero Chili and Lime Drizzle

MAIN COURSE

- Butter Poached Chicken, Saffron and Caramelised Onion Mash, Grilled Aubergine, Thyme Glaze

DESSERT

- Pear and Almond Frangipani with Mascarpone Ice Cream
- Tea/Coffee with Mints

£35 PER PERSON

STARTERS

- Potted Smoked Ham Hock with Star Anise Glaze, Minted Peas, Chargrilled Soda Bread.

MAIN COURSE

- Salt Marsh Rack of Lamb, Buttered Kale, Garlic Mash, Red Current and Mint Jus.

DESSERT

- Lime Cheesecake
- Tea/Coffee with Mints



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3 Course Plated Dinner

£40 PER PERSON

STARTERS

- Confit Salmon, Grilled Endive and Madagascar Vanilla Bean Dressing

MAIN COURSE

- Grilled Fillet of Angus Beef, Fondant Potatoes, Roasted Fennel and Red Onion, Tarragon Jus.

DESSERT

- Dark Chocolate Fondant with Vanilla Ice Cream.
- Tea/Coffee with Mints

£45 PER PERSON

STARTERS

- Beef Carpaccio, Smoked Beef Bon Bon, Shaved Fennel and Arugala Salad.

MAIN COURSE

- Scottish Salmon, Heritage Roasted Potatoes, Mussel and Truffle Broth, Micro Cress

DESSERT

- Warm Rhubarb Tart with Guave Ice Cream
 - Tea/Coffee with Mints
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FINGER FOOD



£14.95 PER PERSON

Choice of 4 items (Excluding Snacks)

- Beer Batter Haddock Fish Fingers
- Mini Cumberland Sausage Rolls
- Mini Chicken Satay, Peanut Dip
- Mango and Brie Parcel with Garlic Sauce
- Beef Teriyaki, Soya and Honey Sauce
- Mini Chicken and Leek Pie
- Pressed Ham Hock Pie
- Mini Halloumi and Red Onion Marmalade Sliders.

Snacks at £3 per bowl

- Smoked Almonds
- Marinated Mixed Olives
- Candied BBQ Cashew Nuts
- Harissa Spiced Hummus
- Vegetable Crisps
- Lightly Salted Popcorn
- Tortilla Chips with Sour Cream Dip



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Fork Buffet

£32 PER PERSON (1 Cold / 1 Meat / 1 Fish / 1 Dessert)

£36 PER PERSON (2 Cold / 2 Meat / 2 Fish / 2 Desserts)

£38 PER PERSON (3 Cold / 3 Meat / 2 Fish / 3 Desserts)

COLD

- Smoked Fish Platter
- Charcuteri Platter with Bread and Dipping Dressing
- Chicken and Avocado Salad with Sesame and Chilli Glaze
- Prawn, Mango and Avocado Cocktail with Melba Toast
- Bowls of warm couscous scented with citrus and fresh coriander (v)
- Stir Fried Oriental Vegetables with Soy and Honey (v)
- Roasted Baby Potatoes with Garlic Thyme and Balsamic (v)
- Pate and Anti-Pasta Platter
- Poached Salmon with Lemon and Baby Caper Mayo
- Seared Peppered Mackerel, Fennel and Apple Slaw
- Confit Pulled Pork and Onion Marmalade with Anise Seed Reduction
- Beet Carpaccio, Arugula and Parmesan Salad
- Cold Roast Butternut Squash, Pine Nut and Coriander Frittata (v)
- Spinach, Roasted Red Pepper and Goats' Cheese Roulade (v)

HOT

- Slow Cooked Beef, Shallot and 'Pride of Oxford' Ale Casserole.
- Braised Leg of Lamb with Redcurrants and Rosemary
- Chicken with Chorizo, Basil and Plum Tomato Sauce
- Salmon, Smoked Haddock and Prawn Crumble
- Beef Goulash with Capsicum, Paprika and Soured Cream
- Pork, Oxfordshire Cider, Sage and Mustard Casserole
- Thai Lemon Chicken and Coconut Sauce
- Vegetarian Cottage Pie, Tender Pieces of Quorn and Market Fresh Vegetables in a Mushroom and Thyme Gravy, Topped with Red Leicester Mash.
- Gammon, Leek and Mustard Hot Pot
- Herb Crusted Cod with Fennel Slaw
- Roasted Fillet of Cod with a Herb and Citrus Crumb Crust served alongside Warm Fennel Slaw
- Salmon, Smoked Haddock and Prawn Crumble
- Mussels with Garlic and White Wine Reductions, Chopped Parsley
- Mushroom and Courgette Stroganoff with Brandy and Coarse Grain Mustard (v)
- Asparagus, Shallot and Baby Spinach Risotto finished with Parmesan (v)

DESSERTS

- Fresh Fruit Salad
- Warm Apple and Blueberry Crumble Tart
- Lemon and Raspberry Pavlova
- Triple Chocolate Brownies
- Strawberry Mousse
- Hazelnut and Chocolate Cake
- White Chocolate and Raspberry Delice
- Chantilly Cream filled Profit Rolls
- Baked Blue Berry Cheese Cake
- Chocolate and Mint Cake
- Pear and Almond Frangipani
- Baileys Cream Brule
- Tart au Citron with Honeyed Crème Fraiche
- Warm Chocolate and Orange Bread and Butter Pudding



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BUFFET 1

£35 PER PERSON

Wild Bean and Garlic Soup, Tarragon lime Vinaigrette (v) – Served with Dinner Rolls.

SALAD BAR

- Carrots, Cucumber, Beets, Pasta, Potatoes, Cheese, Onions, Sweetcorn, Seasonal Tomatoes, Shaved Fennel, Kale, Lettuce, Apples, Segments.

COLD

- Selection of Anti-Pasta
- Dressings and Breads
- Brussels Pate Platter

HOT

- Baked Devonshire Chicken, Honey Mustard, Crème Fraiche
- Grilled Minute Steaks with Caramelised Onion and Mushrooms, Pan Jus
- Baked Monkfish with Hazelnut and Parsley Butter
- Pea and Mint Tortellini with Truffle Cream and Spinach Pesto
- Roasted Garlic and Thyme Potatoes
- Honey Roasted Parsnip
- Buttered Carrot and Greens.

DESSERT

- Chef's Selection of Desserts
- Local South East Cheese Board with Chutney and Biscuits
- Seasonal Fruit Salad



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BUFFET 2

£40 PER PERSON

Cream of Wild Mushrooms and Truffle Soup served with Bread Rolls (v)

Charcuterie Meat Platter

Heirloom Tomato and Mozzarella Salad

Smoked Fish Platter

SALAD BAR

- Carrots, Cucumber, Beets, Pasta, Potatoes, Cheese, Onions, Sweetcorn, Seasonal Tomatoes, Shaved Fennel, Kale, Lettuce, Apples, Segments.
- Selection of Anti-Pasta
- Dressings and Breads

HOT

- Roast Beef Rib Eye, Trimmings, Yorkshire Pudding and Red Wine Jus.
- Pan Fried Duck Breast, Savoy Cabbage and Red Wine Jus.
- Lemon Sole, Cherry Tomatoes & Capper Butter Sauce
- Cottage Cheese and Pea Curry Tempered with Curry Leaves.
- Coconut and Lemon Grass Rice
- Paprika Roasted Heritage Potatoes
- Honey Roasted Parsnip
- Buttered Carrots and Curly Kale.

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